

South Paris, Maine, March 13, 1923

Page 2

ATWOOD & FORBES,

Bottlers and Proprietors.

GEORGE M. ATWOOD, A. B. FORBES.

ESTABLISHED 1883.

Sole Importers of the following:

ATWOOD & FORBES, BOTTLED AND PROPRIETORS.

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THE OXFORD BEARS.

THE DOINGS OF THE WEEK IN ALL SECTIONS OF THE COUNTY.

Paris Hill.

Services at Paris Hill Baptist church were Sunday at 10:30. Sunday school at 11. Sunday evening service at 7:30.

Mrs. J. H. Oshman of Wald is with her aunt, Dr. M. Houghton, for a while, as the winter has been rather long and her eyes are not so strong enough for her to read, and she has been suffering with a severe cold and deep snoring, so she has been calling with her as often as usual.

Charles H. Rogers, who went to Florida last month to avoid the extreme weather, has been suffering with a severe cold since his arrival there. This should teach us the folly of spending time and money in an effort to better the climate of Paris.

The car load of plaster for the Kimball C. school house which has been on the route since the first of January, arrived Saturday, and the work on the house is progressing.

Best Cote has gone back to work for Ripley & Fletcher Co.

John C. Andrews and John Cole of Maine, who were in the city of Portland, are now in the city of Portland, Maine.

A foot of snow, driven by a high wind, arrived here on Wednesday just in time to fill up the pits which were carefully shoveled out. The fire hydrants, which came up like crocodiles with last week's thaw, have now been covered with snow.

Every one is delighted that the town voted to accept the memorial fountain, to be given by Dr. Charlotte Hammond.

For years past, Paris has been the only village in Oxford County where neither man nor beast could get a good night's sleep except through the courtesy of some resident.

Frank Hammond left here Wednesday to take a position in the bottling house at Poland Spring.

Mrs. Hazel Strout has sufficiently recovered to be about town. She has been in the hospital for several weeks.

Pupils having 100 per cent in spelling the past week: Alma Marston, Olive Field, Mildred Everett, Gertrude Everett, Evelyn Cummings, Roy Slattery.

Mr. Avelin wishes to thank the many friends who remembered him on his birthday.

Locke's Mills.

Mrs. Annie Emery spent a few days last week with Abbie Trank and Lois Trank. Friday she went to Portland, where she will visit her daughter, Mrs. Henry Douglass.

Artemus Smith has finished work at the mill and moved his family to South Manchester, Conn., where he has employment in a silk mill.

Arthur M. Smith, who left the mill and has gone to Lancaster, N. H.

Mr. and Mrs. Milford Phelps are both very poor.

Silas Keniston was in Lewiston Sunday to see his mother, who is in the hospital.

Mr. and Mrs. Elmer Pike, Mrs. E. Keniston and Master Robert were Sunday guests at Raynor Littlefield's.

Robert Farrum was at his home in Milton last week.

James Ring, who has been quite sick, is able to be out again.

Wesley Kimball is ill at this writing.

Albany.

Wednesday morning, snowing again. Looks as if we should get a foot, and snowing.

Thomas Kennebec went across lots on snowshoes to town meeting, also Bernard and Nellie Farrington.

Fred Littlefield was over to the Albany Basin place getting in for Mr. Spear.

Almer Cote got his new coat broken and drove it to the Town House. The coat was hit in a ditch; went away.

Mrs. Calvin Cummings had a poor day Tuesday, but is better this morning.

Mrs. C. D. Conner was with her part of the day Wednesday.

Rond Church is hauling birch for S. G. Bean.

Harian Bump is spending a few days at the home of his uncle, Allen Cummings.

Winfield Churchill is helping Allen Cummings get his pulp here.

Mr. and Mrs. Machin and daughter Dorothy were Sunday callers on her grandmother, Mrs. O. J. Cross.

Norway Lake.

J. B. Frost was in Lewiston Tuesday to visit his mother, who is a patient at the Central Maine General Hospital.

Ira Wood has finished work at C. G. Blakey at the village.

Arthur Tucker of Farmington is at the Tucker farm.

Norway Lake school gave an entertainment at the Mothers' Club hall Friday night, followed by a bandy and apron sale.

South Sumner.

Mrs. Emma Chaffin, who has been ill for the past few weeks, is suffering from bronchitis.

Mrs. Fannie Robinson, who has been suffering with a severe cold, is now gaining.

Her daughter, Dorothy Wilbur, came home from East Sumner to help.

Will Bryant is gaining from his recent illness.

Mrs. Alice Turner has been spending a few days with her brother, Adelbert Davenport, and family.

Mrs. Mabel Foster of South Paris, formerly of this town, is visiting her mother, Mrs. Henrietta Farrar, West Sumner.

Henry Benson has finished work for Adolbert Davenport.

Hebron.

Principal Hunt was in Portland to attend a meeting of the committee.

Coach Dwyer went to Brunswick with the track team to attend the meet the 3d.

The Board of Trade met Saturday evening at the school room in the new building, which was very gratifying to all interested in education.

Miss Madge Field had the misfortune to throw the cane-cap out of place recently while coming down stairs, which has been keeping her very quiet for some time.

Mrs. W. B. Hurd is quite ill, and is suffering from a severe cold.

Died in Lovell, Feb. 21, Mrs. Amelia Walker, aged 81 years.

South Albany.

Miss Mollie L. Kimball and Miss Josephine McAllister from Norway were Sunday guests at Leon Kimball's.

Mrs. Howard Allen is at South Waterford nursing.

Harriet Grover returned to North Waterford Tuesday night.

W. C. Cummings did not carry the mail on Thursday on account of the storm of Wednesday.

Several from this locality attended the annual meeting at North Waterford Saturday evening.

James Stone's mill did not run Wednesday.

Bernard Allen called at J. A. Kimball's recently.

Mr. and Mrs. Leon Newcomb, Sherburne, and Mrs. Allen, and Mrs. May were week-end guests at Howard Allen's.

Robert Hill and Bernard Allen were at the Kimball's recently.

Ivan Kimball, Hugh and Leo Stevens went fishing Saturday securing a nice string of pickerel.

Round Mountain Grange held its regular meeting Saturday afternoon with a good attendance. The next meeting will be March 17, when the first and second degrees will be conferred.

West Paris.

West Paris Village Corporation held its annual meeting Tuesday evening, March 6. The officers re-elected are as follows:

Clark F. R. Penley, President; D. H. Field, R. B. Barry, Agnes L. Dwyer.

Voted to raise the sum of \$1080, for current expenses for the year, and to pay the debt on corporation building. Kate Penley was elected treasurer.

A prayer service was held Monday afternoon, March 5, for the infant children of Mrs. M. Houghton, who are at the home of the grandparents, Mr. and Mrs. Charles E. Borden. Rev. Eleanor F. Borden officiated at the service.

Mrs. Arthur O. Wellcome of Waltham, Mass., came last week on account of the illness and death in the family of her sister, Mrs. E. L. Lahey.

Mrs. George Robinson is ill with pneumonia. Her sister, Mrs. George Stone, Harold C. Perham represented the Universalist church at the recent meeting and layman's meeting in Portland.

Sunday morning, previous to the sermon, he gave a report of the meeting.

Miss Minnie Stevens of Westbrook to care for her sister, Mrs. Cora Andrews, who has been ill.

The Parent-Teacher Association of West Paris will meet at the school house Monday evening, March 12. The following program will be rendered:

Opening, Business.

School Orchestra.

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Bethel.

One of the many good times this winter was the "Oxford Night" last Tuesday.

The Oxford Archeologists to Delve into the Site of Ancient Paris Stronghold of Carthage.

While the world is waiting with bated breath for the complete revelation promised by Lord Carnarvon's discovery in the sands of Egypt, it is not the least of the good times of the winter that the Oxford Archeologists to Delve into the Site of Ancient Paris Stronghold of Carthage.

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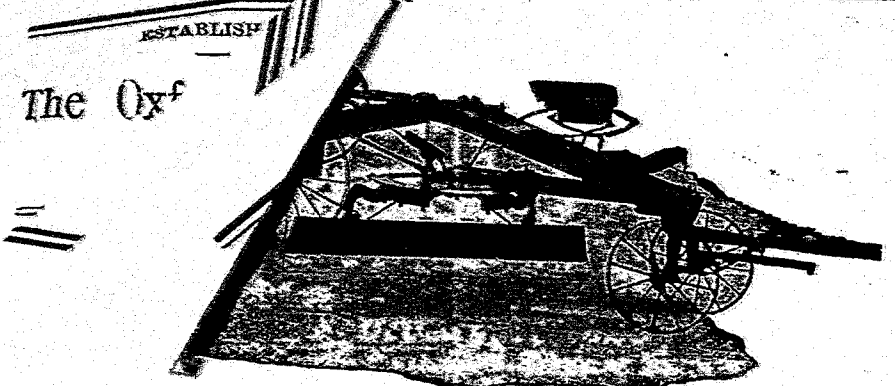
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WILL INVESTIGATE OLD CITY

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The Oxford Archeologists to Delve into the Site of Ancient Paris Strong



The Good Roads Machinery Company, Incorporated, is the sole selling representative of the American Road Machinery Company, Incorporated. The latter company is capitalized for four million dollars and owns and operates plants for the manufacture of all kinds of Road Building Machinery at Kennett Square, Pa., Groton, N. Y., Marathon, N. Y., and Delphos, Ohio.

Standard Winner line of Road Machines, "Climax," "American Champion."

Everything for the Road Maker.

Prices on application from

Chas. W. Bowker

Office rear Post Office, South Paris, Maine.

Makes Your Hat Look New!

Economical, easy to use, permanent and waterproof. Dries quickly to a lasting lustrous color. Restores life to the straw. Sixteen colors to select from. Brush with every bottle.

Regular Price 25c.

Special price for March 19c.

AT THE REXALL STORE
CHAS. H. HOWARD CO.

Pharmacists
South Paris, Maine.

A New Radio Achievement.

Since the beginning of general radio broadcasting, engineers have striven to simplify designs and to rectify operation, so that a receiving set would be made which the average man, woman or child could "tune in" with, and get the most pleasing and uninterrupted results.

Out of this research, the engineers of the Air-way Corporation have developed the ideal set.

The Air-way Radio Frequency Set.

See this remarkable set at our store or agencies.

Lester A. Cushman, 45 Market Square, South Paris.

RADIO Service, Supplies, Equipment

Norway Agent, C. B. HAMILTON.
Oxford Agent, STANLEY PRATT.

RELIABLE Family Remedy

Time has proved "L. F." Atwood's Medicine to be a most effective remedy for indigestion, constipation, biliousness, sick headache, etc. Mr. E. Clement, Morrill, Me., has used it 35 years. Mrs. W. E. Dillingham, Naples, Me., 20 years. Mr. Fred N. Henderson, Orono, Me., Miss Bernice Leonard of Westbrook, and thousands of others have used it for longer or shorter periods. No other medicine is so effective. Large bottle, 50 cents. Small bottle, 25 cents. All dealers.

"L. F." MEDICINE CO., Portland, Me.

for 70 years

COLLECTIVE POWER!

Ever examine a cable? It is made up of hundreds of small wires. You can break one, but united they support a great bridge.

Likewise, small sums of money deposited regularly in a Savings Account become a source of financial strength. Are you saving to profit by the collective power of your dollars?

MEMBER FEDERAL RESERVE SYSTEM

THE NORWAY NATIONAL BANK

Oldest and Strongest National Bank in Oxford County

Norway, - - - - - Maine

Winter Overhauling!

My shop will be open all winter for overhauling. Call and talk it over. I will do it by the job or hour with prices right.

ALL WORK GUARANTEED

For sale: 1 Ford Touring Car, 1919; 1 Ford 1-2 ton Truck, 1918; 1 Buick Roadster, 1918. Radiator alcohol.

Nash Sales and Service Station

Stonybrook Garage

F. A. SHAW, Proprietor

Telephone 522-12
Nash Leads the World in Motor Car Values.

HOMEMAKERS' COLUMN.

Correspondence on topics of interest to the ladies is solicited. Address: Editor HOMEMAKERS' COLUMN, Oxford Democrat, South Paris, Me.

Something New About Fish.

Perhaps in no other single article of food has the housewife encountered more difficulty, real or imaginary, than in the preparation, cooking and serving of the various kinds of sea-foods, and the outcome represents a very real and a difficult food problem which presented itself in my own household.

Whether it be many of us realize that our fish does not have to be full of bones when served to our family. Do you know that mackerel, Boston, whitefish, kingfish, Spanish mackerel, bluefish, blackfish, cod, flounders, and halibut—all fish, in fact—like, haddock, striped bass, whitefish, etc., may be made boneless for the learning or for the eating. The dealer will gladly attend to this, but if you intend to fillet the fish, the process of boning is called, and it is a simple matter to do so.

Recently a prize-winning fisherman, very sharp, for cutting around the skin and skinning, and a large, sharp knife with a pointed end for cutting the flesh away from the bone.

To fillet a flat fish, cut the skin around edges of both sides; then begin at the upper end and place the skin closely between the knife and the thumb, and pressing with the forefinger, tear the skin out. With a large knife, cut away the flesh from the back-bone by putting the knife between the back-bone and the flesh and pressing toward the head.

There will be two large pieces of solid meat.

To fillet blue fish, white fish, or others of similar character, it is not necessary to skin the fish, and in many instances the skin side in holding the fish together while cooking.

Mackerel is more simple, having flesh of a different consistency, and the backbone may be removed by cutting around it and pulling it free from the flesh. The few remaining bones may easily be pulled out. Of course, steaks are filleted by simply removing the center bones. They may then be tied or skewered together, the center being stuffed or not. Tying helps to hold the filleted steak together. Use strips of cheese-cloth or string.

In cooking filleted fish, dip the fillets in well-salted milk, then in seasoned bread or cracker crumbs, place in a well-oiled baking container, and dot the top of the fish with bits of butter or oil. Bake at 325° F. from twenty minutes to one hour, depending upon the thickness of the fish.

The older methods of frying fish are of a different consistency, and the backbone may be removed by cutting around it and pulling it free from the flesh. The few remaining bones may easily be pulled out. Of course, steaks are filleted by simply removing the center bones. They may then be tied or skewered together, the center being stuffed or not. Tying helps to hold the filleted steak together. Use strips of cheese-cloth or string.

To prepare fish for broiling, clean, wash, and wipe it dry. The fish is split down the back, filleted, and broiled whole. The head and tail may be removed first, if desired. Do not spread the fish out; that is, do not separate the halves. The juice is retained in the fish, and it has a much finer flavor. If it is broiled in its original form and not turned. One of the greatest mental and actual handicaps to the housewife, in broiling a fish, is the difficulty experienced in removing it from the broiler to the platter intact, and the fact that part of the fish invariably cling to the broiler, either through breakage or imperfect broiling. Also the odor which remains for some time on both broiler and dripping pan, or requires much care to remove it, so the following method for broiling is suggested for any fish, such as king mackerel: Broil the fish in a gas oven or similar overhead heat, using a heat-proof glass platter or earthenware dish which can be used as a serving dish. If the regulation stove broiler and dripping pan belonging to the stove are used, have in readiness a piece of cardboard cut very slightly longer and wider than the fish and oiled on both sides with an unsalted fat. Wash the fish and wipe with a damp cloth; remove the head and tail and spit down the back and front the entire length. Remove the backbone by pressing the finger underneath. Remove the extra bones with the knife held between the thumb and forefinger, or a pair of tweezers, if more convenient. Place the fillets on top of each other in their original position and place on the heat-proof platter on the broiler, or mounted on the cardboard on the broiler. Put a little bit of hot water in the dripping pan and place the fish about two and one-half inches below the heat. Bake at least ten minutes. Broil the fish on a gas oven or similar overhead heat, using a heat-proof glass platter or earthenware dish which can be used as a serving dish. If the regulation stove broiler and dripping pan belonging to the stove are used, have in readiness a piece of cardboard cut very slightly longer and wider than the fish and oiled on both sides with an unsalted fat. Wash the fish and wipe with a damp cloth; remove the head and tail and spit down the back and front the entire length. Remove the backbone by pressing the finger underneath. Remove the extra bones with the knife held between the thumb and forefinger, or a pair of tweezers, if more convenient. Place the fillets on top of each other in their original position and place on the heat-proof platter on the broiler, or mounted on the cardboard on the broiler. Put a little bit of hot water in the dripping pan and place the fish about two and one-half inches below the heat. Bake at least ten minutes.

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Holds One of Toughest Jobs in Europe.

Commandant Philipp, Chief of the Ruhr customs established by the French, ready to take over authority and collect money from reluctant and obdurate creditors.

Preparing Tut-Ankh-Amen's Couch.

Native Egyptians under the supervision of Howard Carter preparing the royal couch of King Tut-Ankh-Amen to be removed from the tomb in the Valley of Kings.

Accused Senator Elect.

Earle B. Mayfield, Democrat and Senator-elect of Texas against whom numerous charges including the alleged activities of the Ku Klux Klan in his behalf have been filed by the defeated candidate.

Regains Light Heavyweight Title.

Gene Tunney (right) recently regained the light heavyweight title by defeating Harry Grab (left), winning the match by a decision after fifteen rounds of the hardest fighting he has ever experienced.

GO EASY

WAR DEBT

INCREASED TAXES

COST OF GOVERNMENT

A TAXPAYER

"The taxpayer has about all he can handle without adding any new taxes to the already difficult triad."

Legless Radiator Support.

By means of a new device, shown in Popular Mechanics Magazine, the bothersome legs of radiators, from around which dirt is removed with difficulty, are done away with and the radiator supported from the pipe connections at the floor. Inexpensive wall braces prevent the radiator from tipping, and adjustable center rests are provided for long radiators. The attachments are as aptable to any size or make of radiator.

Wouldn't Be Wasted.

Father invested in a fancy shirt that proved to be much too short in the sleeves.

"Never mind, papa; don't worry. I'll soon be big enough to wear it," cried Bobby, coming to the rescue—Ex-change.

Many Birds Able to Talk.

Besides the parrot, there are more than 20 different kinds of birds that

The Greatest Combination in the World

If you do not fully understand, ask the Record Keeper of your Tent, or the Deputy, to explain all our features.

Learn all about The Maccabees before going elsewhere.

THE MACCABEES

5065 Woodward Avenue, Detroit, Michigan

OR

GEO. F. EASTMAN, R. K., South Paris, Maine.

Frank is Frank.

One afternoon I was invited to a bridge party. The woman who usually takes care of my coat vest III. I told him that he would have to go to the party with me. This displeased him because he had planned to play all afternoon. Knowing how much he liked angel-food cake, I told him Mrs. Blank was going to serve ice cream and angel-food cake. He at once changed his mind about playing.

All went well until my son rambled out into the kitchen, where he saw Mrs. Blank taking two cakes out of the oven.

She said, "Frank, I'll bet you can't guess what kind of cakes these are."

My son replied: "They're angel-food cakes, because that's what we came for."—Chicago Tribune.

Teeth as Well as Finger Prints.

The unhappy criminal son